

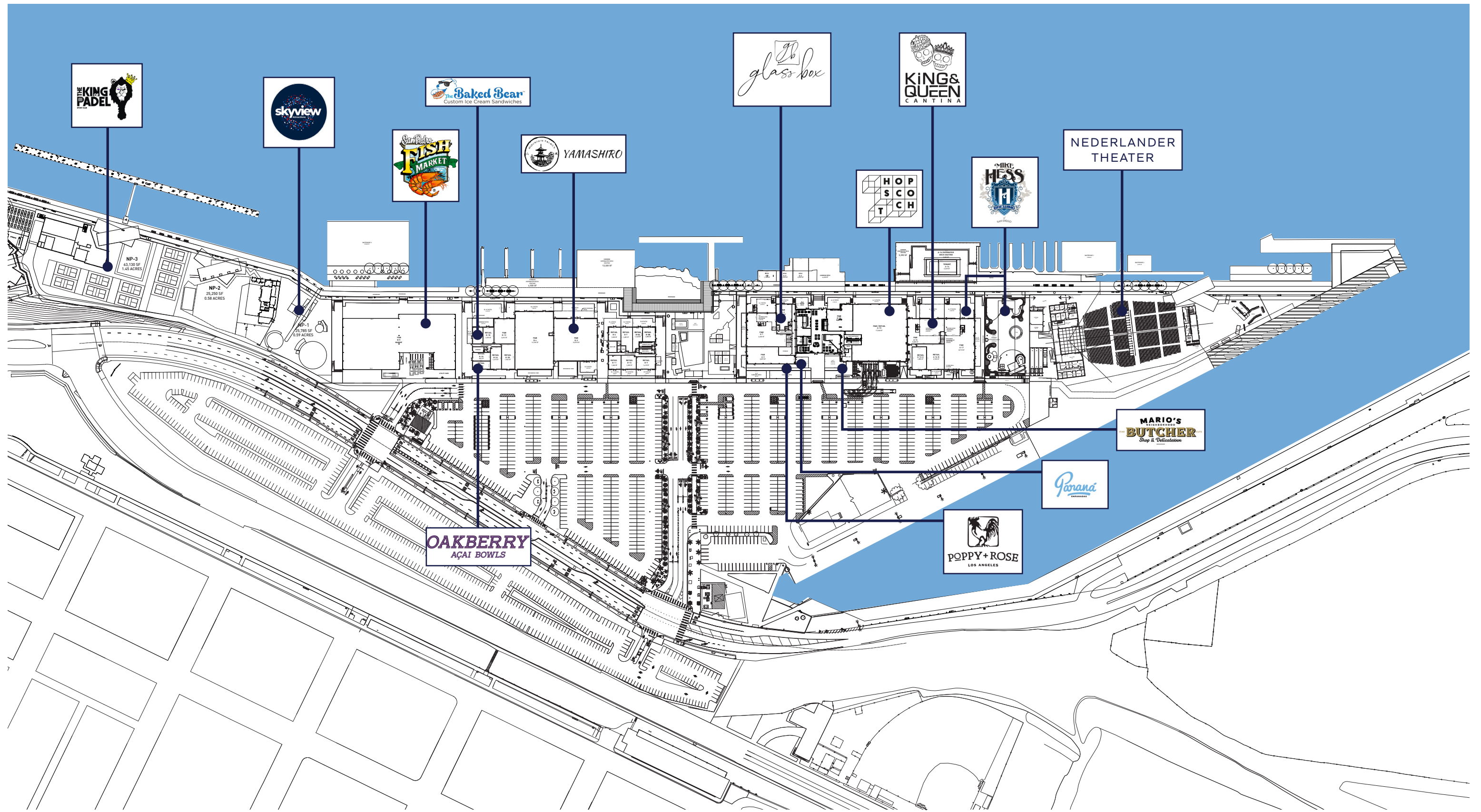


SAN PEDRO
WEST HARBOR

LOS ANGELES WATERFRONT
CALIFORNIA

MERCHANDISING SUMMARY





WEST HARBOR

S I T E P L A N



MIKE HESS BREWING

Mike Hess Brewing is one of the premier craft breweries of San Diego. All of our locations are family and pet friendly and are staffed by some of the best beertenders in the industry.

Whether a beer geek or novice, our friendly staff will make you feel right at home and happily walk you through our lineup of truly hand-crafted, well thought out beers. Our mission is to bring people together over great beer around great causes.





SAN PEDRO FISH MARKET

Founded in 1956, San Pedro Fish Market has been Celebrating Food & Family for over 65 years. Their story continues, now in their fourth generation of being family-owned and operated, they offer the largest selection of high-quality, fresh seafood delivered daily and prepared to order. For many years, customers have come for the selection and stayed for the celebration across all of their Southern California San Pedro Fish Market locations.



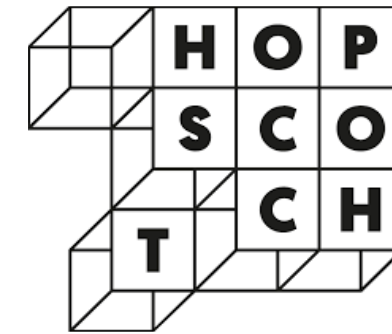


NEDERLANDER CONCERTS

Nederlander Concerts promotes and produces a wide range of quality live entertainment throughout the United States and in 2020 was ranked among the top 20 promoters in the country. A boutique, independent event promotion firm, Nederlander exclusively operates and programs the most coveted and awarded small to mid-sized venues, including the Hollywood Pantages Theatre in Los Angeles, Vina Robles Amphitheatre in Paso Robles, City National Grove of Anaheim, San Jose Civic, and California Performing Arts Center in San Jose, Heart Health Park in Sacramento, among others.

Also, the company promotes events at third party arenas, theatres, and clubs across the country, including the Greek Theatre in Los Angeles, Arlington Theatre in Santa Barbara, San Diego Civic, Thousand Oaks Civic Arts Plaza, Paramount Theatre in Oakland, Hanover Theatre for the Performing Arts in Worcester and many more.





HOPSCOTCH

Founded in 2018, Hopscotch is an immersive and experiential brand that brings together artists in collaborative environments to create unique, impactful and distinct shared experiences. We believe art can be a vessel to tell stories and illuminate important messages of the past, present, and future.

Hopscotch allows artists to showcase their works in sustainable and creative ways, encourages them to be inspired by new mediums and empowers them to reach new audiences. We strongly believe in cultivating lasting relationships and a synergy with our staff, artists and the local communities we are in.

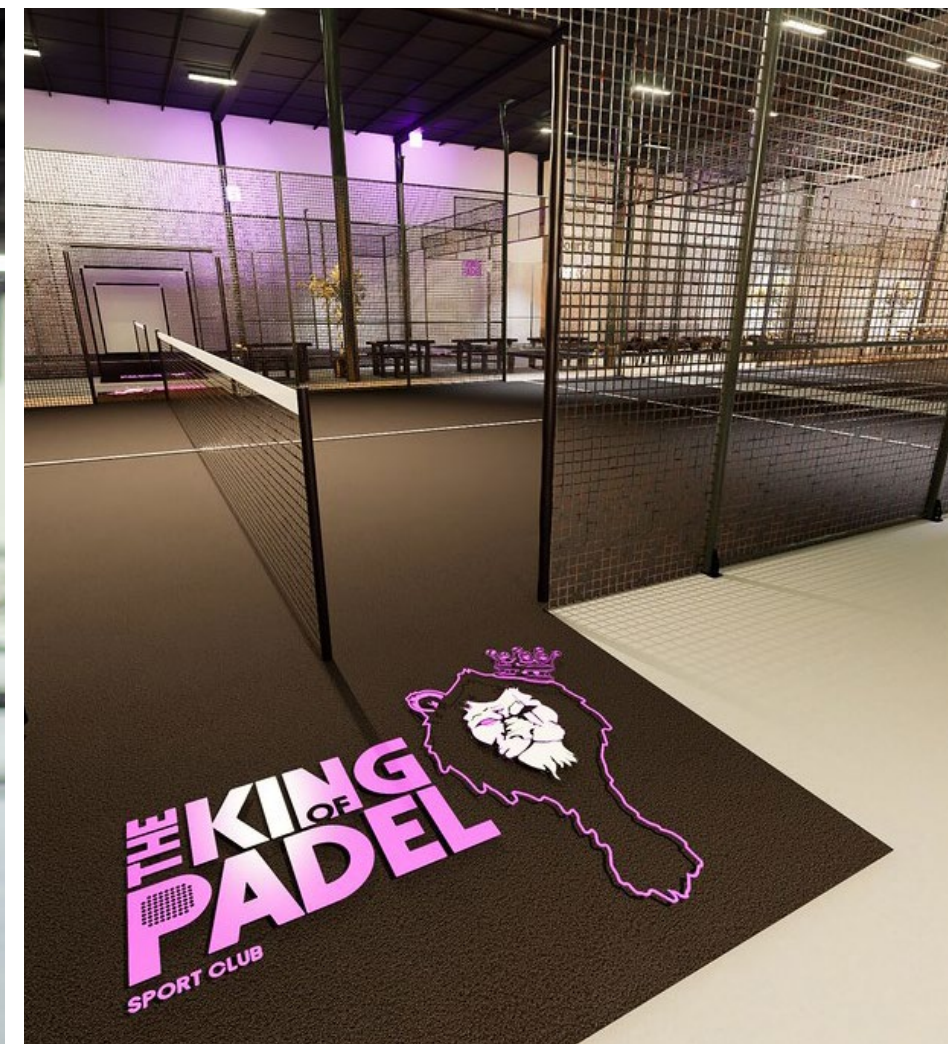




KING OF PADEL

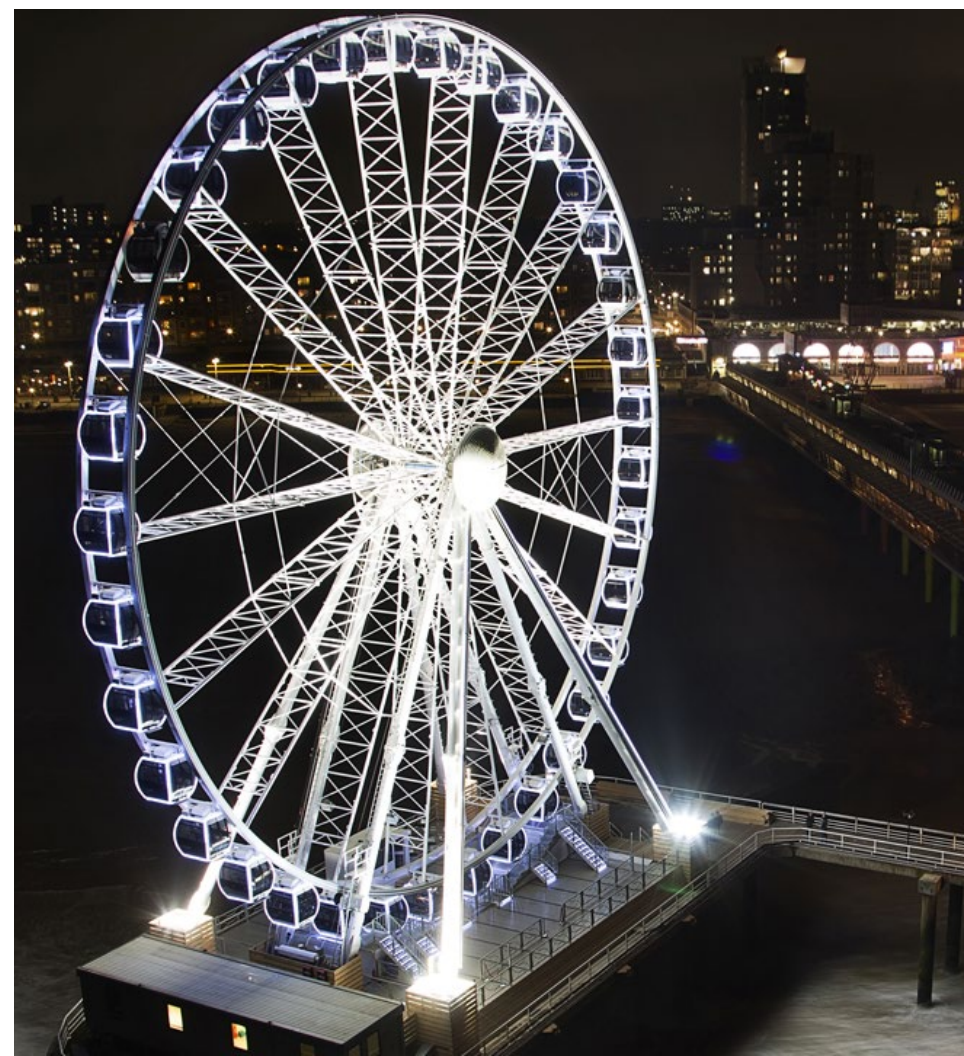
The King of Padel is an innovative indoor sports complex founded by Mexican entrepreneurs passionate about popularizing padel.

With both Padel courts and Pickleball courts, they provide an exceptional playing experience. Amenities include a coffee and snack station, a Yoga and Massage area, and a Sports Equipment and Accessories Store for professional gear.





SKYVIEW



New concepts are invented to win the interest of customers over and over again. And that is what SkyView Attractions Group is all about: conceiving high quality, high tech concepts to help, please and entertain our customers.

The Giant Ferris Wheels of SkyView Attractions Group can be used as magnets to attract and entertain new customers in City Centers, Touristic area's, City Harbors, Commercial and shopping centers, Leisure projects and many many more.

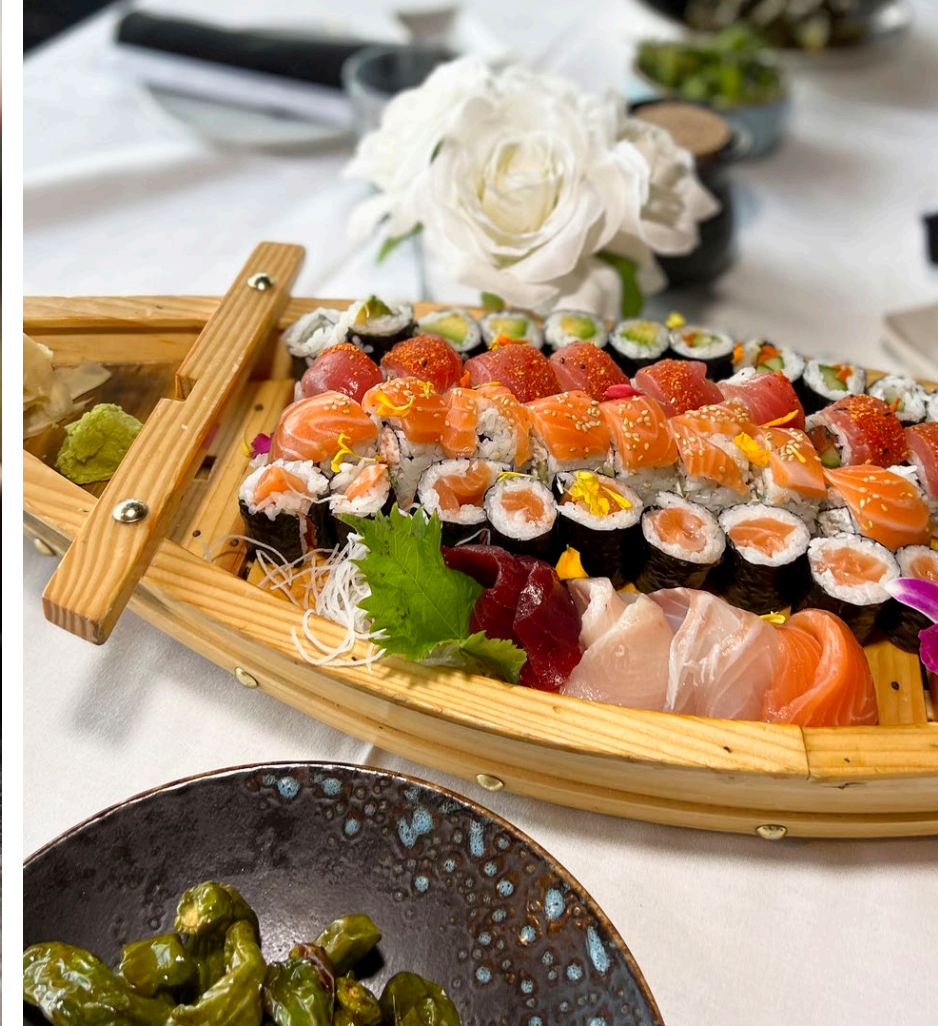


KING & QUEEN CANTINA

A true all-around dining experience that is second to none, King and Queen Cantina is the industry standard for what a restaurant should encompass.

Offering countless quality, creative, and flavorful options, the King and Queen Cantina menu is loaded with something for everyone. Not to mention they also have a variety of majestic and spectacular cocktails that surprise for their flavors and the preparation at the diners' tables.





YAMASHIRO

YAMASHIRO

Yamashiro is a Japanese restaurant with Cal-Asian cuisine offering a fine dining experience perched high above the Hollywood Walk of Fame.

This grand Japanese sanctuary sits right above Hollywood with superb views and Asian fare using seasonal ingredients. The wide menu has plenty of things like sushi rolls, burger, and wagyu steak that appeals to a wide clientele, but really the best part of soaking in the hilltop view and the historic building.





POPPY + ROSE

With an impressive list of accolades including “best breakfast in LA” and “best chicken sandwich in LA,” this beloved Southern California brunch restaurant heads to West Harbor with its next location. Founded in 2014, the restaurant’s husband-wife duo - Chef Michael Reed and Kwini Reed, Poppy + Rose serves seasonal, elevated country kitchen styled comfort food in a relaxed, floral-themed ambiance. All of the dishes from the restaurant’s extensive menu are made from scratch, with original recipe’s crafted in Reed’s kitchen. Guests can expect the same seasonal, elevated country kitchen-styled comfort food and drink that garnered the restaurant a cult following, complete with a nearly 2,000-square-foot outdoor patio. The brand has long been celebrated for its support of local hospitals, children’s organizations, and social justice causes, as well as several collaborations with other Black-owned businesses—a mission that will continue in the San Pedro community.





GLASS BOX

Glass Box offers an authentic and unique dining experience featuring authentic Asian cuisine crafted to perfection. They value consistency when it comes to food quality, and their menu of handcrafted cocktails showcases unique blends of premium spirits, fresh ingredients, and imaginative flair.

Glass Box provides an iconic dining experience for everyone to enjoy. Guests can even receive the opportunity to meet the Glass Box chefs – including Executive Chef Ethan.



MARIO'S
NEIGHBORHOOD
THE BUTCHER^{CUTS}
Shop & Delicatessen

MARIO'S BUTCHER SHOP

First opened in Newport Beach, Mario's Butcher shop is a butcher and sandwich shop offering high-end cuts, charcuterie made in-house and wood grilled and smoked meats. Their shop also features a charcoal grill and an in-house smoker.

Chef and Owner Mario Llamas created the concept with the needs of his community in mind, wanting Mario's Butcher Shop, at its core, to provide the convenience and reliability of a high-end neighborhood butcher shop where families can pick up everything they need to enjoy a complete meal at home.





THE BAKED BEAR

Back in 2012, Rob Robbins and Shane Stanger left their careers to follow their true passion: to open a restaurant concept together in San Diego. Rob's favorite dessert growing up was ice cream sandwiches. So after much deliberation, they decided to move forward with a cookie and ice cream shop where they would specialize in putting them together to make custom ice cream sandwiches.

They opened their first store, The Baked Bear, in Pacific Beach, CA in May 2013. From day 1 to the present day, they have been pleasantly surprised to find lines down the street and have won the hearts of locals and tourists that have drawn accolades from Forbes, Eater, Thrillist, and more. Since 2013, The Baked Bear has expanded to many stores across the country, always with the same mentality, serving the best tasting ice cream sandwiches in a fun atmosphere while providing the best customer service possible.





OAKBERRY

Discover the irresistible taste of Oakberry's organic açai recipe. Gluten-free, vegan, and completely free from artificial preservatives, food colorings, and syrups. Experience the power of antioxidants, vitamins, and fiber in every bite, giving you a nourishing and superfood-packed meal for any time of the day.

Create custom açai bowls and smoothies on the go with their innovative 'açai bar' concept. An extensive variety of over 30 toppings for you to choose from. Wide selection of healthy and organic options, and a diverse range of toppings. The possibilities for creating your perfect açai bowl or smoothie are truly endless.





Paraná
EMPANADAS

PARANÁ EMPANADAS

The family project started in the city of San Diego in 2014, and now it has grown into their shops at Liberty Public Market and Westfield UTC, as well as being part of a number of farmers markets around the city. The goal is to make you feel in Argentina every time you take a bite of an empanada with chimichurri sauce, a dulce de leche alfajor, or a yerba mate drink.

Paraná Empanadas is the fusion of their roots, inserted in their present and projected in the future in a universal way.



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